| CI | | CITY OF TITUSVILLE, | PA FOO | DD I | ESTA | ABL | ISHMENT IN | SPECTIO | N REPORT | | | |
|--|---|--|------------------------------------|---|--|---|--|--|---|--|---------|-----|
| - CJ | | | | | | sk Fa | actor/Interventions | /iolations | Date | 3/7/ | 19 |) |
| CITY OF TITUSVILLE DEPARTMENT OF HEALTH Establishment Locatio | | | | No. of Repeat Risk Factor/Intervention/Violations | | | | | Current 4/19/2019 | | | |
| | | | | | | | | | Phone Expiration 7/13/2013 | | | |
| Ool | lar Genera | ıl #2413 | 210 | | erry | y S | t. | | | | | |
| cens | | Permit Holder | P | urpos | se of I | nspe | ection Est Type | R | isk Category | | | |
| ermi | t # | | | Routi | ine F | Follo | w-up (FS) RS | | High (Med | fium) Lo | V | |
| | | FOODBORNE ILLNESS | RISK F | ACTO | ORS A | ND | PUBLIC HEALTH | INTERVENTI | ONS | | | |
| TN | Circle designate | ted compliance status (IN, OUT, N/O, N OUT = not in compliance N/O = not | I/A) for each | ch nur | mbered | i item | 1 dicable COS = cor | | propriate box for Cluring inspection F | | | |
| | | Compliance Status | t object ved | cos | R | сарр | | mpliance St | | x - repeat vi | cos | |
| | D | Demonstration of Knowledge | | | | | Potentially I | Hazardous F | ood Time/Tem | nperature | | |
| I IN OUT | | Certification by accredited program, | | | 16 IN OUT N/A N/O Proper cooking time & temperatures | | | | tures | | | |
| _ | 114 601 | compliance with Code, or correct resp | onses | | _ | 17 | IN OUT N/A N/O | | ing proc for hot ho | - | _ | L |
| 2 | IN OUT | Employee Health Management awareness; policy preser | nt | | | 18 19 | IN OUT N/A N/O IN OUT N/A N/O | | g time & temperatures | | | H |
| 3 | IN OUT | Proper use of reporting, restriction & e | - | | - | 20 | IN OUT N/A | l ' | olding temperature | | | |
| | | Good Hygienic Practices | | | _ | 21 | IN OUT N/A N/O | | narking & disposition | | | L |
| 4 5 | IN OUT N/O IN OUT N/O | Proper eating, tasting, drinking, or tobac No discharge from eyes, nose, and mo | | | | 22 | IN OUT N/A N/O | Time as public | c health control; p | roc & rec | | L. |
| _ | | eventing Contamination by Hands | Juli - | | | | | Consumer | Advisory | | | |
| 6 | IN OUT N/O | Hands clean & properly washed | | | Consumer advisory provided | | | | visory provided for | raw or | | |
| 7 | IN OUT N/A N/O | No bare hand contact with RTE foods | or | | | | | undercooked | | | | |
| | IN OUT N/A N/O | approved alternate method properly for Adequate handwashing facilities supplied | | | | | nigi | | ble Population ods used; prohibit | | İ | |
| 8 | IN OUT | accessible |) OX | | | 24 | IN OUT N/A | not offered | ous usea, promoic | .ea 100as | | |
| _ | TN OUT | Approved Sources | | | | | THE CLEEK WAY | Chen | | | | |
| 9 | IN OUT | Food obtained from approved source | | | | 25 | IN OUT N/A | ! | : approved & proper es properly identifie | | | |
| .0 | IN OUT N/A N/O | Food received at proper temperature | 16 | | | 26 | IN OUT N/A | used | | | | |
| 1 | IN OUT | Food in good condition, safe & unadul Required records available: shelf stock | | | | 27 | | | pproved Proce ith variance, specia | | | |
| L2 | IN OUT N/A N/O | parasite destruction | | | | 27 | IN OUT N/A | process, & HA | | | | |
| 13 | IN OUT N/A | Protection from contamination Food separated & protected | | | | Risk factors are improper practices or procedures identified as the most prev | | | | | preval | lei |
| L4 | IN OUT N/A | Food-contact surfaces: cleaned & sani | | | | COL | contributing factors of foodborne illness or injury. Public Health Interventi control measures to prevent foodborne illness or injury. | | | tions a | re | |
| L5 | IN OUT | | JSIV | | | | | | foodborne illness / | Or Injury | | |
| | | Proper disposition of returned, previous served, reconditioned & unsafe food | | | | | control meas | ures to prevent | foodborne illness | or injury. | | |
| ark ' | | | GOO asures to co | ontrol propr | the adi | lditio | ACTICES n of pathogens, chemic | als and physica | I objects into food: | s. | t viola | |
| ark | | served, reconditioned & unsafe food od Retail Practices are preventative mea | GOO asures to co | ontrol | the ad | lditio | ACTICES n of pathogens, chemic | tals and physica -corrected on-si | l objects into food te during inspectio | s. | | |
| | "X" in box if numb | served, reconditioned & unsafe food od Retail Practices are preventative mea | GOO asures to co | ontrol propr | the adiate box | lditio | ACTICES n of pathogens, chemic COS and/or R COS= | als and physica | I objects into foods te during inspectio of Utensils | s. | t viola | |
| 8 9 | "X" in box if numb Pasteur Water 8 | served, reconditioned & unsafe food od Retail Practices are preventative mea bered item is not in compliance Mark Safe Food and Water ized eggs used where required & ice from approved source | GOO asures to co k "X" in ap | ontrol propr | the adiate box | 41 42 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip | cals and physicals corrected on-si Proper Use :: properly store 2. linens: prope | I objects into foods te during inspectio of Utensils ad erly stored, dried & | s. n R =repea | t viola | |
| 8 | "X" in box if numb Pasteur Water 8 | served, reconditioned & unsafe food od Retail Practices are preventative mea bered item is not in compliance Mark Safe Food and Water rized eggs used where required | GOO asures to co k "X" in ap | ontrol propr | the adiate book | ditio x for 41 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip | cals and physicals corrected on-si Proper Use :: properly store 0 & linens: propengle-service arti | I objects into foods te during inspectio of Utensils | s. n R =repea | t viola | |
| 28 29 30 | Pasteur Water 8 Variance | served, reconditioned & unsafe food od Retail Practices are preventative measured item is not in compliance. Mark Safe Food and Water ized eggs used where required ix ice from approved source to obtained for specialized processing m Food Temperature Control cooling methods used; adequate equipments. | GOO asures to co k "X" in ap | ontrol propr | the adiate book | 41 42 43 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used pi | Proper Use properly store & linens: properly store & linens: properly store on gle-service artimoperly | I objects into foods te during inspectio of Utensils ad erly stored, dried & | s. n R =repea k handled ed & used | t viola | |
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| 28 29 30 | Pasteur Water 8 Variance Proper etempers | served, reconditioned & unsafe food od Retail Practices are preventative measured item is not in compliance. Mark Safe Food and Water ized eggs used where required item approved source to obtained for specialized processing markod temperature Control cooling methods used; adequate equipmature control tood properly cooled for hot holding | GOO asures to co k "X" in ap | ontrol propr | the adiate book | 41 42 43 44 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used pu Ute Food & non-fo designed, cons | Proper Use properly store killings in the properly store killings in the properly pr | of Utensils derly stored, dried & cles: properly store ent and Vending acces cleanable, pro- | s. R=repea k handled ed & used | t viola | |
| 28 29 30 31 | Pasteur Water 8 Variance Proper of temperal Plant fo | served, reconditioned & unsafe food od Retail Practices are preventative mer bered item is not in compliance Mark Safe Food and Water ized eggs used where required is ice from approved source to obtained for specialized processing m Food Temperature Control cooling methods used; adequate equipmature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate | GOO asures to co k "X" in ap | ontrol propr | the adiate book | 41 42 43 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fo designed, cons Warewashing fa | Proper Use properly store properly store properly store properly p | of Utensils derly stored, dried 8 cles: properly store ent and Vending aces cleanable, pro , maintained, used: | s. R=repea k handled ed & used | t viola | |
| 28 29 30 31 32 33 | Pasteur Water 8 Variance Proper of temperal Plant for Approve Thermo | served, reconditioned & unsafe food od Retail Practices are preventative mer bered item is not in compliance Mark Safe Food and Water ized eggs used where required is ice from approved source to obtained for specialized processing m Food Temperature Control cooling methods used; adequate equipmature control pood properly cooed for hot holding ed thawing methods used ometers provided & accurate Food Identification | GOO asures to co k "X" in ap | ontrol propr | the addiate box | 41 42 43 44 45 46 47 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fo designed, cons Warewashing fa Non-food cont | Proper Use properly store properly store properly store properly p | of Utensils of Utensils derly stored, dried 8 cles: properly store ent and Vending accs cleanable, pro , maintained, used: an -accilities | s. R=repea k handled ed & used | t viola | |
| 28 29 30 31 32 33 | Pasteur Water 8 Variance Proper of temperal Plant fo Approve Thermo | served, reconditioned & unsafe food od Retail Practices are preventative mer bered item is not in compliance Mark Safe Food and Water ized eggs used where required is ice from approved source to obtained for specialized processing m Food Temperature Control cooling methods used; adequate equipmature control ood properly cooed for hot holding ed thawing methods used ometers provided & accurate | GOO asures to co k "X" in ap | ontrol propr | the addiate box | 41 42 43 44 45 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fo designed, cons Warewashing fa Non-food cont Hot & cold wat | Proper Use properly store properly store properly store properly p | of Utensils of Utensils derly stored, dried 8 cles: properly store ent and Vending accs cleanable, pro , maintained, used: an facilities lequate pressure | s. R=repea k handled ed & used | t viola | |
| 28 29 30 31 32 33 | Pasteur Water 8 Variance Proper of tempers Plant fo Approve Thermo Food pr Insects, | served, reconditioned & unsafe food od Retail Practices are preventative mer bered item is not in compliance Mark Safe Food and Water ized eggs used where required & ice from approved source to obtained for specialized processing m Food Temperature Control cooling methods used; adequate equipmature control ood properly cooed for hot holding the disample of t | GOO asures to co k "X" in ap | ontrol propr | the addiate box | 41 42 43 44 45 46 47 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used processed processed processed, consigned, consigned, consigned, conton Hot & cold wat Plumbing instal | Proper Use properly store If properly store If properly store If properly store If properly Insils, Equipme If pro | of Utensils derly stored, dried & cles: properly store ent and Vending aces cleanable, pro maintained, used: an facilities lequate pressure ekflow devices | s. R=repea k handled ed & used | t viola | |
| 28 29 30 31 32 33 34 | Pasteur Water 8 Variance Proper tempers Plant fo Approve Thermo Food pr Insects, unauth | served, reconditioned & unsafe food od Retail Practices are preventative measured item is not in compliance. Mark Safe Food and Water rized eggs used where required & ice from approved source the obtained for specialized processing m Food Temperature Control cooling methods used; adequate equiparture control ood properly cooed for hot holding the thawing methods used composed that it is accurate to the provided & accurate Food Identification roperly labeled; original container revention of Food Contamination | GOO asures to cook "X" in ap | ontrol propr | the addiate box | 41 42 43 44 45 46 47 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gioves used pr Ute Food & non-fo designed, cons Warewashing fa Non-food cont Hot & cold wat Plumbing insta | Proper Use properly store In properly store In linear properly pro | of Utensils derly stored, dried & cles: properly store ent and Vending aces cleanable, pro maintained, used: an facilities lequate pressure ekflow devices | s. R=repea | t viola | |
| 28 29 30 31 32 33 34 35 36 | Pasteur Water 8 Variance Proper of temperal Plant fo Approve Thermo Food pr Insects, unautho Contami Persona | served, reconditioned & unsafe food od Retail Practices are preventative measured item is not in compliance Mark Safe Food and Water rized eggs used where required item approved source is obtained for specialized processing markous used; adequate equipmature control cooling methods used; adequate equipmature control is od properly cooled for hot holding item is determined in the control cooling methods used in the control is of properly cooled for hot holding item is determined in the control is of properly labeled; original container revention of Food Contamination is rodents & animals not present; no orized persons in ation prevented during prep, storage & deal cleanliness | GOO asures to cook "X" in ap | ontrol propr | the addiate box | 41 42 43 44 45 46 47 48 49 50 51 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gioves used pr Ute Food & non-fordesigned, cons Warewashing fa Non-food cont Hot & cold wat Plumbing instat Sewage & was Toilet facilities Garbage & refi | Proper Use properly store lightly ligh | of Utensils of Utensils ed erly stored, dried & cles: properly store ent and Vending aces cleanable, pro , maintained, used: an Facilities lequate pressure ckflow devices ly disposed ructed, supplied & posed; facilities me | s. R=repea k handled ed & used pperly test strips | t viola | |
| 28 29 30 31 32 33 34 35 | Pasteur Water 8 Varianc Proper of temperal Plant fo Approve Thermo Food pr Insects, unautho Contami Persona Wiping | served, reconditioned & unsafe food od Retail Practices are preventative measured item is not in compliance Mark Safe Food and Water ized eggs used where required ized for approved source to obtained for specialized processing mark Food Temperature Control cooling methods used; adequate equipmature control ood properly cooed for hot holding ted thawing methods used meters provided & accurate Food Identification roperly labeled; original container revention of Food Contamination to rodents & animals not present; no orized persons ination prevented during prep, storage & d | GOO asures to cook "X" in ap | ontrol propr | the addiate box | 41 42 43 44 45 46 47 48 49 50 | ACTICES n of pathogens, chemic COS and/or R COS= In-use utensils Utensils, equip Single-use& si Gloves used pr Ute Food & non-fordesigned, cons Warewashing fa Non-food cont Hot & cold wat Plumbing instat Sewage & was Toilet facilities Garbage & refi Physical faciliti | Proper Use properly store If properly Insils, Equipme Insils, Equipme Insils, Equipme Installed, Sused Installed, Froperly Insils, Equipme Installed, Insils, Insi | of Utensils of Utensils derly stored, dried & cles: properly store ent and Vending acces cleanable, pro , maintained, used: an Facilities lequate pressure ckflow devices ly disposed ructed, supplied & | s. R=repeate A handled ed & used esperity test strips | t viola | tic |

| | | F00 | D ESTABLISHMENT | INSPECTION R | EPORT | | | | | | |
|--|------------------------|--|--|-----------------------|--|-----------------|-------------------|--|--|--|--|
| | TITUSVILI MENT OF H | | | GREASE TRAP IN Yes | ISTALLED No | Date 3/7/19 | | | | | |
| Establishment Dollar General #2413 | | | Address/City/State/Zip Cod 210 S. Perry St. | | Phone | | | | | | |
| | | | TEMPERATURE OBSERVATIONS | | | | | | | | |
| Item/Location Temp | | Item/Location | Temp | Item/Loca | rtion | Temp | | | | | |
| MIK | | 340 | | | | | | | | | |
| YOU | £. | 360 | | | | | | | | | |
| (reaph) | ux | 320 | | | | | | | | | |
| Shrim/ | 7 | -60 | | | | | | | | | |
| 1272 | | -30 | | | | | | | | | |
| 10 Cr | wa | -70 | | · | | | | | | | |
| <u>nood</u> | tics | -710 | | | | | | | | | |
| SAVA | e frequ | ~ 0° | | | | | | | | | |
| | | | OBSERVATIONS AND CO | RRECTIVE ACTION | S | | | | | | |
| Item Number | Violatio | ns cited in this report r | must be corrected within the tir | me frames below, or a | s stated in sectio | ns 8-405.11 | of the food code. | | | | |
| | No | Savidatio | MONTHONI | not de | 5 WOLL | } ~~ | | | | | |
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| Person in Charge (Signature) Date: 3-7-19 | | | | | | | | | | | |
| - | | THE THE PROPERTY OF THE PROPER | | | - | > | 17/10 | | | | |
| Inspector (Sig | gnature) | | | | <u>. </u> | Date: 3 | 1111 | | | | |